

Spot Checking

Food ★ Fun ★ Frolic
By Bill Whitman

The Princess Is a Doll

All 330 feet of her beautiful ocean-going lines as will be attested by the 1000 odd people (that's thousand-odd . . . not thousand ODD . . . although if you looked closely there were some of them there, too!) merry-makers at the gala and gigantic soiree the owners of this wonderful new floating restaurant held last Sunday nite She's the S.S. Princess Louise and a regal lady she is.

The newly converted luxury liner was officially opened to the public Monday the 19th in her new role as Los Angeles Harbor Restaurant and landmark.

The Princess Louise, which for forty years sailed the famous Inside Passage from Vancouver, British Columbia to Skagway, Alaska, has been completely restored at a cost of over a million and a half bucks. Utmost attention as to authenticity and detail has been given to the restoration, many of the cabins having been removed to allow for the dining rooms which seat over 1,000 people but still maintains much the same flavor as during her sailing days in the 1920s.

Experienced restaurateur Jerry Sutton started work on the project of the Floating Dinner House over two years ago and this May brought the elegant liner to the Port of Los Angeles.

With Jerry as General Manager and "Captain," plus such stalwarts as Jerry Wright and Mike Morrell, the Princess Louise is bound to become a hit with Southlanders.

Add to these highly experienced dine-out operators, Chef Paul Louis Peron who has served extensively in both American as well as European restaurants since 1945, and how can they miss!

An exceptionally capable cocktail crew presided over by one of the most efficient bar managers in Southern California, Dick Masters, further rounds out the personnel of the Princess Louise.

To mention all the wonderfully helpful people involved in this great enterprise would fill this whole paper but one little lass in particular stood out Sunday. She was long-blond-haired Brenda Lee Verna who seemed always to be right on hand when your glass was empty. If she's any example of the type of help on board the S. S. Princess Louise, then you've got efficiency plus when you make the scene.

It's only a short shot across the Vincent Thomas Bridge and then drive one mile South, just adjacent to the historic Ferry Building on Terminal Island.

The prices are right, too. On the Princess, top price on the menu is \$5.95 for either Lobster Tail or Porterhouse Steak, and it scales down from there. So make the trip down to Berth 236, Port of Los Angeles and meet a "gracious lady" — The S.S. Princess Louise.

Follies, so you can see, this skating threesome do truly work hard at being funny. In the event you can't make it to the L.A. Sports Arena through Sept. 25, you still have a chance to catch the Ice Follies at the Long Beach Arena from Sept. 26 through Oct. 2, so y'all come!

And here's a swinger for you at the Indian Village Restaurant for Friday nites. It's an American Indian Fish Feast rightly named Friday Nite Potlatch in the style of the Indian tribes of the Pacific Northwest, served buffet style every Friday evening from 5 'til 9 p.m. in the beautiful Pow Wow Room.

Family prices for this treat running from a dollar for Papposes under six years old up to 2.95 wampum for Chiefs and Squaws with a nice happy medium slipped in between for Braves and Maidens for 1.60 wampum.

There's to be the Hiawatha tid-bit table of delectable appetizers, salads and relishes. Minnehaha's ceremonial table which is laden with house specialties of golden fried shrimp, scallops, halibut sticks, baked sea bass with

Concord and Lexington had their Minute Men but the new Shipstads & Johnson Ice Follies brings their ten-second men! Now there's an opening for you!

They're the Scarecrows and at every performance at the L. A. Sport Arena they stir up a major mirthquake. These three wild ones are Bob Lehas, Colin Beatty and Bill Jack, and to quote Colin Beatty who created the act with Bill Jack, "The business of being funny can be quite serious." He went on to explain that just one of the farcial few seconds in their 7-minute act took more than three years to perfect and now, between shows at the Sports Arena, are putting in several hours a week preparing their act for the 1968 Ice



GOLD-DUST TWINS? . . . Well could be but really isn't. They're left to right, Colonel Sanders of the original Kentucky Fried Chicken spots, and the local Colonel, Col. Shuck, at a recent restaurant meeting in Chicago.

savory dressing and sauce, and of course the crisp baked disjointed chicken and assorted potatoes, vegetables, hot home-made bread and authentic Injun Pudding for dessert.

But if you're not in the mood for all this sort of good-wine industry and the Brookside Vineyard is never left at its still available in the Main Dining Room, as per.

This year it'll be on Sunday, October 9th at Guasti, there's an annual "blessing of grapes" ceremony each year.

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buses will be leaving on that day for the Gala Fiesta. The Sepulveda and Crenshaw. It's cost is quite nominal at five-fifty per person (preceeds going to the San Secondo d'Asi Catholic Church in Guasti). By the way, you'll like what Sam's done with his already attractive "store" . . . booths in the small back room, torn out the windows in back of the bar and replaced with tastefully selected wooden pillars. Does nice things to the decor of the San Franciscan.

It'll be a festive affair, you can believe with entertainment by a Mariachi Band, wine tasting and the making of wines. Now just what that means is problematical — don't know if they let YOU make the wine or not but if they let this department make it . . . LOOK OUT!

Want to slip a line in here on the new entertainment Sam Failla's presenting at his

Had a meet with Colonel Shuck at his newest Kentucky Fried Chicken spot on W. Carson in Torrance one day last week.

As you probably know, this is a franchise deal with the original Colonel Sanders' recipe prevailing just as in the other 80 stores throughout

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